

## Appetizers

### **Roasted Bone Marrow 18**

*Herb Gremolata, Crostini ~ Dairy Free*

### **Ahi Crudo\* 22**

*Pickled Cucumber, Pickled Ginger, Scallions, Toasted Sesame, Toasted Coconut  
Soy Coconut Dressing ~ Dairy Free*

### **Whipped Ricotta Crostini 17**

*Roasted Wild Mushrooms, Baby Arugula, Shaved Parmesan, Truffle Oil ~ Vegetarian*

### **Seared Pork Belly 19**

*Parsnip Puree, Pomegranate Reduction, Chiffonade Parsley ~ Gluten Free*

## Soups & Salads

### **Kettle Soup du Jour**

*Chef's Creation of the Day  
Cup 10      Bowl 13*

### **Mural Room Salad 16**

*Organic Spring Greens, Sliced Strawberries, Crumbled Goat Cheese, Candied Walnuts, Red Onions,  
Maple Bourbon Vinaigrette ~ Gluten Free, Vegetarian*

### **🌱 Smoked Idaho Trout Caesar \*19**

*Local Idaho Trout, Romaine Hearts, Shaved Parmesan, Croutons, House Caesar Dressing*

### **🌱 Japanese Pear Salad 17**

*Organic Spring Greens, Crumbled Feta, Candied Pecans,  
Pear Champagne Vinaigrette ~ Gluten Free, Vegetarian*

*Add Grilled Chicken\* 6 or Grilled Prawns\* 9*

**🌱** *Appetite for Life: Healthy & Sustainable Cuisine*

*\*Consuming raw or undercooked meat, fish or poultry may increase your risk of foodborne illness.  
All menu items prepared in a facility that contains wheat, soy, dairy, tree nuts and ground nuts.  
20% gratuity will be added to parties of 8 or more.*

## Entrées

### **Bison Osso Bucco 38**

*Creamy Polenta, Sautéed Spinach, Red Wine Reduction ~ Gluten Free*

### **Elk Bolognese 34**

*Elk, Pork & Veal Ragu, Pappardelle, Pecorino Romano*

### **🌱 Roasted Spaghetti Squash 29**

*Coconut-Curry Cream, Candied Pecans, Granny Smith Apple ~ Gluten Free, Vegan*

### **🌱 Clear Creek Idaho Ruby Red Trout\* 38**

*Sweet Potato Puree, Pine Nuts, Sage Brown Butter Sauce, Broccolini ~ Gluten Free*

## Off the Grill

*With Choice of Sauce and Two Accompaniments*

### **🌱 Airline Chicken Breast\* 35**

### **Pacific Salmon\* 40**

### **Black Angus Filet Mignon\* 48**

### **Wagyu Flat Iron Steak\* 50**

### **Au Jus Prime Rib\***

**8oz 44    12oz 52**

### **Accompaniments**

*Sundried Tomato Orzo (Vegetarian)*

*Grilled Broccolini (GF, Vegetarian)*

*Burgundy Mushrooms (GF, Vegan)*

*Duck Fat Yukon Gold*

*Mashed Potatoes (GF)*

### **Sauces**

*Brandy Green Peppercorn (GF)*

*Bordelaise (GF, DF)*

*Champagne Cream (GF)*

*Creamy Dill (GF)*

*Horseradish Crème Fraiche (GF)*

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